



Dream Weddings at....



Exquisite details...

for spectacular events

The Diamond Reception



A Special Wedding Package just for you...

*Exchange vows in a beautiful outdoor ceremony setting with
The natural beauty of our lush courtyard and celebrate your reception
In an elegant ballroom decorated for your special day*

Five Hour Reception (plated or buffet dinner selection)

One Hour of Open Bar

Your Bar Selection for the Evening

*Call Brands: Bacardi, Bacardi Limon, Captain Morgan, Malibu,
Myer's, Fris, Absolut, Citron, Stolichnaya, Beefeater, Bombay.
Jim Beam, Jack Daniels, Canadian Club, Dewars, Sauza Gold,
Chivas, Cutty Sark, Dewars J.W. Red and Courvoisier V.S.
and House Wines*

Deluxe Domestic and Imported Cheese

Fresh Fruit Display

Butler Passed Hors d'oeuvres

Fruit Punch served in a Fountain

Champagne Toast

An Elegant Plated Dinner or Buffet

Custom Wedding Cake

Ice Sculpture

The use of the Hotel's Centerpieces

Cake Cutting and Serving of Wedding Cake

Dance Floor 16' X 16'

White Table Linens and Napkins

Deluxe Coffee Station

Complimentary suite

Champagne & Strawberries

Breakfast in Bed

Wedding Dinner Plated

Your Choice of One Salad Selection:

*Organic Garden Salad- Pear tomatoes, Cucumber,
Shredded Yellow Carrots, Baby Beet Chips & Italian dressing
Baby Spinach & Arugula Salad- Poached pear, candied walnuts,
Gorgonzola Cheese, & Balsamic Vinaigrette
Traditional Caesar Salad-Garlic Croutons, Grana Padano Cheese*

Your Choice of Plated Entrée Selection:

- ♥ *44 Street Chicken Roulade Stuffed with Spinach, Red Peppers, Pepper Jack Cheese, Corn Bread Stuffing, and Glazed with Chipotle Sherry Cream Sauce*
- ♥ *Grilled Filet Mignon Medallions with Merlot Shiitake Mushroom Sauce*
- ♥ *Pan Seared Herbed Halibut with Citronelle Glaze*
- ♥ *Bacon Wrapped Pork Tenderloin with Pear Brandy Sauce*
- ♥ *Airline Stuffed Chicken A' La Greek with Caper Lemon Sauce*
- ♥ *Angus NY Steak with Green Peppercorn Cabernet Demi Reduction*
- ♥ *Prime Rib with Au Jus and Horseradish Sauce*
- ♥ *Eggplant Terrine with Vegetable Ratatouille*
- ♥ *Seared Salmon with Mango Glaze*

Selection of One Starch

*Vegetable Wild Rice Pilaf
Cranberry Mushroom Risotto
Saffron Basmati Rice
Boursin Mashed Potatoes
Herbed Roasted Bliss Potatoes
Baked Potato
Grilled Red Pepper Polenta*

*Fresh Seasonal Vegetables
Assorted Artisan Rolls and Butter
Coffee & Iced Tea Service*

Less than 50 Guest- 1 Entrée Selection

50-150 Guest- 2 Entrée Selections

More than 150 Guest- up to 3 Entrée Selections

~ OR ~

Wedding Dinner Buffet

Your selection of two salads:

Spinach with Mandarin Oranges, Walnuts, Onions, & Mango Vinaigrette

Traditional Caesar Salad with Garlic Croutons

Marinated Tricolor Pasta Salad

Organic Garden Salad with Balsamic Vinaigrette

Arugula & Spinach Salad with Pouched Pear, gorgonzola, Candied Pecans

Your Selection of Two Entrees:

Sautéed Chicken Marsala with Mushroom sauce

Herbed Salmon Piccata with Lemon Caper Jus

Grilled Filet medallions with Cabernet Demi Glaze

Roasted Pork Loin with Chipotle Sherry Cream Sauce

Pan Seared Chicken with Zinfandel Roasted Garlic Cream Sauce

Pan Seared Cod with Bay Shrimp Sauce

NY Steak with Green Peppercorn Demi Glaze

Grilled Chicken with Lemon Thyme Jus

Your Selection of Two Starches & One Vegetable:

Boursin Mashed Potatoes

Vegetable Wild Rice Pilaf

Cranberry Mushroom Risotto

Roasted Bliss Potatoes

Saffron Basmati Rice

Au Gratin Potatoes

Grilled Vegetables

Orange Spiced Glazed Baby Carrots

Julienne Seasonal Vegetables

Assorted Artisan Dinner Rolls & Butter

Coffee & Iced Tea Service

\$64.95 per person

Prices Subject to 20% Service Charge and 9.3% Sales Tax





Dream Weddings at....



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The Emerald Reception



A Special Wedding Package just for you...

*Exchange vows in a beautiful outdoor ceremony setting with
The natural beauty of our lush courtyard and celebrate your reception
In an elegant ballroom decorated for your special day*

Five Hour Reception (plated or buffet dinner selection)

One Hour of Open Bar

Your Bar Selection for the Evening

*Call Brands: Bacardi, Bacardi Limon, Captain Morgan, Malibu,
Absolut, Svedka Citron, Beefeater, Bombay, Jim Bean,
Jack Daniels, Canadian Club, Dewars, Sauza Gold, Chivas,
Dewars, J. W. Red and Courvoisier V.S. and House wines*

Deluxe Domestic and Imported Cheese

Fresh Fruit Display

Fruit Punch served in a Fountain

Champagne Toast

An Elegant Plated Dinner or Buffet

The use of the Hotel's Centerpieces

Cake Cutting and Serving of Wedding Cake

Dance Floor 16' X 16'

White Table Linens and Napkins

Complimentary suite

Champagne & Strawberries

Wedding Dinner Plated

Your Choice of One Salad Selection:

Organic Garden Salad- Pear tomatoes, Cucumber, Shredded Yellow Carrots, Baby Beet Chips & Italian dressing
Baby Spinach & Arugula Salad- Poached pear, candied walnuts, Gorgonzola Cheese, & Balsamic Vinaigrette
Traditional Caesar Salad-Garlic Croutons, Grana Padano Cheese

Your Choice of Plated Entrée Selection:

- ♥ *44th Street Chicken Roulade Stuffed with Spinach, Red Peppers, Pepper Jack Cheese, Corn Bread Stuffing, and Glazed with Chipotle Sherry Cream Sauce*
- ♥ *Grilled Filet Mignon Medallions with Merlot Shiitake Mushroom Sauce*
- ♥ *Pan Seared Herbed Halibut with Citronelle Glaze*
- ♥ *Bacon Wrapped Pork Tenderloin with Pear Brandy Sauce*
- ♥ *Airline Stuffed Chicken a' la Greek with Caper Lemon Sauce*
- ♥ *Angus NY Steak with Green Peppercorn Cabernet Demi Reduction*
- ♥ *Prime Rib with Au Jus and Horseradish Sauce*
- ♥ *Eggplant Terrine with Vegetable Ratatouille*
- ♥ *Seared Salmon with Mango Glaze*

Selection of One Starch

Vegetable Wild Rice Pilaf
Cranberry Mushroom Risotto
Saffron Basmati Rice
Boursin Mashed Potatoes
Herbed Roasted Bliss Potatoes
Baked Potato
Grilled Red Pepper Polenta

Fresh Seasonal Vegetables
Assorted Artisan Rolls and Butter
Coffee & Iced Tea Service

Less than 50 Guest- 1 Entrée Selection

50-150 Guest- 2 Entrée Selections

More than 150 Guest- up to 3 Entrée Selections

~ OR ~



Wedding Dinner Buffet

Your selection of two salads:

Spinach with Mandarin Oranges, Walnuts, Onions, & Mango Vinaigrette

Traditional Caesar Salad with Garlic Croutons

Marinated Tricolor Pasta Salad

Organic Garden Salad with Balsamic Vinaigrette

Arugula & Spinach Salad with Pouched Pear, gorgonzola, Candied Pecans

Your Selection of Two Entrees:

Sautéed Chicken Marsala with Mushroom sauce

Herbed Salmon Piccata with Lemon Caper Jus

Grilled Filet medallions with Cabernet Demi Glaze

Roasted Pork Loin with Chipotle Sherry Cream Sauce

Pan Seared Chicken with Zinfandel Roasted Garlic Cream Sauce

Pan Seared Cod with Bay Shrimp Sauce

NY Steak with Green Peppercorn Demi Glaze

Grilled Chicken with Lemon Thyme Jus

Your Selection of Two Starches & One Vegetable:

Boursin Mashed Potatoes

Vegetable Wild Rice Pilaf

Cranberry Mushroom Risotto

Roasted Bliss Potatoes

Saffron Basmati Rice

Au Gratin Potatoes

Grilled Vegetables

Orange Spiced Glazed Baby Carrots

Julienne Seasonal Vegetables

Assorted Artisan Dinner Rolls & Butter

Coffee & Iced Tea Service



\$54.95 per person

Prices Subject to 20% Service Charge and 9.3% Sales Tax



Dream Weddings at....



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The Pearl Reception



A Special Wedding Package just for you...

*Exchange vows in a beautiful outdoor ceremony setting with
The natural beauty of our lush courtyard and celebrate your reception
In an elegant ballroom decorated for your special day*

Five Hour Reception (plated dinner selection)

Your Cash Bar Selection for the Evening

*Call Brands: Bacardi, Bacardi Limon, Captain Morgan, Malibu,
Absolut, Svedka Citron, Beefeater, Bombay, Jim Bean,
Jack Daniels, Canadian Club, Dewars, Sauza Gold, Chivas,
Dewars, J. W. Red and Courvoisier V.S. and House wines*

Deluxe Domestic and Imported Cheese

Fresh Fruit Display

Fruit Punch served in a Fountain

Champagne Toast

An Elegant Plated Dinner

The use of the Hotel's Centerpieces

Cake Cutting and Serving of Wedding Cake

Dance Floor 16' X 16'

White Table Linens and Napkins

Complimentary suite

Wedding Dinner Plated

Your Choice of One Salad Selection:

Fresh Garden Salad with Dressings

Fresh Spinach Salad with Dressing

Traditional Caesar Salad

Your Choice of Plated Entrée Selection:

- ♥ *Chicken Picatta- Sauteed Chicken Breast with a Lemon Caper Sauce*
- ♥ *Chicken Marsala – Sauteed Chicken Breast with a Marsala Wine Mushroom Sauce*
- ♥ *Chicken Champagne- Sautéed Chicken Breast with Champagne Sauce & mushroom Ragout*
- ♥ *Baked Cod with Lemon Buerre Blanc Sauce*
- ♥ *Roasted Pork Loin with Pear and apple Glaze*
- ♥ *Marinated Bistro Steak with Wild Mushroom and Cabernet Glaze*
- ♥ *Sirloin Steak with Green Peppercorn Merlot sauce*

Selection of Potato or Rice

Fresh Seasonal Vegetables

Assorted Rolls and Butter

Coffee & Iced Tea Service

\$44.95 per person

Less than 50 Guest- 1 Entrée Selection

50-150 Guest- 2 Entrée Selections

More than 150 Guest- up to 3 Entrée Selections

Prices Subject to 20% Service Charge and 9.3% Sales Tax

Wedding Entrées

All entrees include your choice of caesar or tossed green salad, mashed potato or rice pilaf, chef's vegetable medley, bread, butter & iced tea service.

Chicken Picatta 32.00
Grilled Chicken Breast Glazed with Caper Lemon Sauce

Cod A' La Limon 32.00
Baked Cod Fish accompanied with Lemon Butter Sauce

Bistro Steak 34.00
Marinated Bistro Steak served with a Wild Mushroom Cabernet glaze

Chicken Marsala 33.00
Sautéed Chicken Breast with an Italian Marsala Wine and Mushrooms

Atlantic Salmon 34.00
Seared salmon with Citronelle sauce

Roasted Pork 30.00
Slow Roasted Pork Loin with Pear Brandy Sauce

Sirloin Steak
Grilled Sirloin Glazed with Green Peppercorn Sauce

Chicken Champagne 33.00
Sautéed Chicken Breast accompanied with Champagne Seduction Sauce and Mushroom Ragout

Prime Rib 39.00
Slow Roasted Prime Rib Served with Au Jus and Horseradish Cream Sauce

Duo Plates
Salmon & Chicken 44.00
Grilled Salmon Glazed with Orange Buerre Blanc Sauce
Sautéed Chicken Breast topped with Chardonnay Roasted Garlic Sauce

Filet & Chicken 48.00
Filet Mignon Medallion topped with Merlot Reduction
Grilled Chicken Breast Roulade with Chipotle Sherry Sauce



Cold Hors D'œuvres

Deluxe Assorted Canapés
Smoked Salmon on Brioche
Chilled Jumbo Shrimp with Cocktail Sauce
Tomato Garlic Bruchetta
Apple & Brie Mini Tart
Seared Beef with Tomato Relish
Roasted Chicken with Boursin Cheese
California Rolls
Shrimp with Pineapple Canape

Hot Hors D'oeuvres

Beef or Chicken Satay with Thai Peanut Sauce
Vegetarian Spring Rolls with Sweet and Sour Sauce
Spanakopita
Crab Stuffed Mushrooms
Jalapeno Bacon Wrapped Scallops
Teriyaki Beef or Chicken Brochettes
Southwestern Chicken in a Phyllo
Chicken Empanadas
Crab Rangoon with Hoi Sin Sauce

All Hors d'Oeuvres are 150.00 per 50 pieces

Wedding Enhancements

<i>Chocolate Covered Strawberries</i>	<i>\$48.00 per dozen</i>
<i>Lemon or Raspberry Sorbet</i>	<i>\$3.00 per person</i>
<i>Soup</i>	<i>\$3.00 per person</i>
<i>Premium Brand Bar Upgrade</i>	<i>\$3.00 per person</i>
<i>Endless Fruit Punch Bowl</i>	<i>\$ 4.00 per person</i>

Carving Stations

(served with a buffet selection & appropriate condiments)

<i>Prime Rib (30 guest minimum)</i>	<i>\$10.00 per person</i>
<i>Baron of Beef (100 guest minimum)</i>	<i>\$6.00 per person</i>
<i>Roasted Pork Loin (30 guest minimum)</i>	<i>\$6.00 per person</i>
<i>Turkey Breast (30 guest minimum)</i>	<i>\$ 5.00 per person</i>

All Carving Stations Require a Chef Attendant at \$85.00 per station



Host and Cash Bar Pricing

Bartender Fees apply to all bars:

\$20.00 per hour, per bartender

Three hour minimum

Per Hour Host Bars	Call	Premium
<i>One Hour</i>	<i>\$14.00 per guest</i>	<i>\$17.00 per guest</i>
<i>Two Hours</i>	<i>\$16.00 per guest</i>	<i>\$19.00 per guest</i>
<i>Three Hours</i>	<i>\$18.00 per guest</i>	<i>\$21.00 per guest</i>
<i>Four Hours</i>	<i>\$22.00 per guest</i>	<i>\$25.00 per guest</i>
<i>Each Additional Hour</i>	<i>\$3.00 per guest</i>	<i>\$5.00 per guest</i>

Per Hour Hosted Bar packages include the selected liquors, cordial liquors, house wines, imported beer, domestic beer, chilled juices, bottled waters, and soft drinks

Bar Selections:

Call Brands: Bacardi, Bacardi Limon, Captain Morgan, Malibu, Myer's, Fris, Absolut, Citron, Stolichnaya, Beefeater, Bombay, Jim Beam, Jack Daniels, Canadian Club, Dewars, Sauza Gold, Chivas, Cutty Sark, Dewars J.W. Red and Courvoisier V.S. and House Wines

Domestic Beer: Bud, Miller, Coors, Michelob, O'Doul's

Premium Brands: Mount Gay, Myers Dark, Grey Goose, Ketel One, Bombay Sapphire, Tanqueray Ten, Maker's Mark, Crown Royal, Johnnie Walker Black, J&B, Glenlivet 12, Jose Cuervo 1800 and Hennessy V.S.O.P.

Import Beer: Heineken, Amstel, Corona, Samuel Adams



The Hotel is the only Licensed Authority to sell and serve alcoholic beverages for consumption on premises. Therefore, alcoholic beverages are NOT permitted to be brought into any function.

Planning Guide and Policies

Gourmet, special and theme menus are available upon request

No food or beverages (alcoholic or otherwise) from outside sources may be brought into any hotel function room by the patron or attendees. No food or beverage items are to be removed from any banquet/meeting room.

At the hotel's discretion, an off duty law enforcement officer will be assigned to any function utilizing a bar set up for security purposes.

All bars close at midnight.

A 20% service charge and applicable sales tax will be added to all food and beverage (except cash bars). Any group requesting a tax exemption must provide a copy of tax exemption certificate at the time of final guarantee.

All sit-down menus are limited to no more than two (2) entrée selections.



We can accommodate your budget with a customized menu.

Please contact your Wedding Specialist at 602-358-0912.

Guarantee and Payment

We require final guarantee and final payment three to seven business days before your function. This will be the minimum guarantee not subject to reduction fee will be prepared to serve 5% over your guaranteed number.

Banquet Rooms

As other groups may be utilizing the same room as you prior to or following your function, please adhere to the times agreed upon. Should your schedule change, please contact the Sales Department and every effort will be made to accommodate you.

Room rental charges may apply to all banquet rooms. The hotel reserves the right to move functions to Banquet rooms other than those appearing on the catering contact without prior notification.

Decorations

The hotel will not permit the affixing of anything to the walls, floors or ceilings of the rooms with nails, staples, Responsibility of the person or company in charge of the function during which the damage occurred. The hotel does not permit the use of confetti, glitter, silly string, bird seed or open-flamed candles in any of the banquet rooms.

Security

The hotel will not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to or following the banquet or meeting.

